

PINOT BLANC ALSACE VIEILLES VIGNES

AOP ALSACE

This wine from a selection of vines over 30 years old presents a complex bouquet of fruits and white flowers on a racy structure.



Food Pairing	Taste the Pinot Blanc Vieilles Vignes with starters, fish grilled or in sauce, tartes flambées.
Designation	AOP Alsace
Grapes Varieties	Pinot Blanc
Capacity	75 cl
Ageing	1 to 5 years
Millesime	2021
Soil	Calcareous sandy marl
Location	Beblenheim
Sweetness	Dry
Service	10°C to 12°C
Harvest	Traditional after checking the maturity. Traditional in white with controlled fermentation temperatures then aged for 12 months in the cellar, including at least 3 months in the bottle.
Vinification	
Acidity (H₂SO₄)	
Ancohol Volume	12,50°
Residual Sugar	